

ATA RANGI
· MARTINBOROUGH ·

LISMORE
Pinot Gris

2014

Another lovely vintage following 2013, this offering shows that classis 'gris' pear-and-almond-tart character, along with ripe nectarine, a hint of kaffir lime leaf and a touch of pithy grapefruit. The palate is rich and powerful, with a minerally texture and a long, intense finish. With just 6g/l residual sugar, it is a delicious stand-alone aperitif, and also perfect with Thai and other Asian influenced food. Our hard-working friends Ro & Lyle Griffiths own and meticulously manage the beautiful Lismore Vineyard nearby, and are totally committed to delivering the finest fruit possible, year after year.

Harvest Date	20 Mar - 5 April	Wine Analysis	Alc 14.0%
			TA 5.6
Vineyard	Lismore		pH 3.4
			Residual Sugar 6 g/l
Harvest Analyses	Brix 23 – 24.5	Winemaking	
	pH 3.4		Fruit hand-picked and whole bunch pressed.
	TA 5.6		Juice cold settled. Inoculated and fermented in a combination of stainless and 500 litre oak puncheons - in both cases left on lees for several months. No malo-lactic fermentation.
Bottling Date	August 2014		
Cellaring Potential	Now to 2017		

